

## **Three courses for £27.50**

### **Starters and Light Bites**

Garlic baguette (not for the faint hearted) with melted cheese

Soup of the day (V) (VGN)

*Served with a hot roll and butter*

Black pudding bon bons

*Served on a bed of mixed salad with a whisky cream sauce*

Duck and orange paté (GF available)

*Served with red onion chutney, sourdough toast and butter*

Nachos

*Tortilla chips covered with melted cheese and served with garlic guacamole, sour cream and salsa on the side*

Garlic mushrooms (vegetarian option available)

*Mushrooms served in a creamy garlic sauce with warm sourdough bread*

### **Mains**

*Our salads – GF available*

Caesar Salad

*Chicken, lettuce, eggs, anchovies, parmesan and croutons in a rich Caesar dressing*

Avocado and prawn salad

*Avocado fan with prawns, cucumber, rocket, mayonnaise laced with marie rose sauce and paprika and a hint of garlic*

Ham salad

*Ham, lettuce, cucumber, tomatoes, peppers and croutons and a honey mustard dressing*

All Seasons Pie of the day (*Ask server for details*)

*Served with a spring onion mashed potato and seasonal vegetables*

Beer battered fish and chips

*With mushy peas or garden peas, tartare sauce and skin-on chips*

Lasagna Bolognese - *with beef and pork ragout, bechamel sauce, parmesan*

All Seasons vegetarian curry of the day (GF available)

*A mix of vegetables served with basmati rice and a naan bread (VGN) Medium or hot – speak to your server*

*Or add chicken*

*Or add king prawns*

Pizza – marguerita (mozzarella and tomato) (V)

*Make your own - add any three of fajita chicken, garlic prawns, red onion, ham, haggis, bacon, black pudding, peppers, pepperoni, mushroom, tuna, veggie haggis, veggie sausage.*

**Scottish beef burger – 6 oz**

*Salad leaves, fresh tomato, country tomato chutney, coleslaw, mature cheddar in a good old fashioned bun, or with no bun according to your choice!*

**Southern fried chicken burger**

*Salad, fresh tomato, lemon parsley mayo, coleslaw, emmental cheese with or without bun*

**Falafel vegan burger (VGN)**

*Served with salad, tomato, salsa and topped with vegan cheddar*

**Desserts**

**Lemon Meringue tart**

*served with raspberry coulis*

**Homemade apricot panna cotta**

*served with raspberry coulis and raspberry sorbet*

**Homemade cheesecake of the day**

**Eton Mess**

*Fresh strawberries mixed with crunchy meringue and whipped cream*

**Banoffi Sundae**

*Fresh banana, toffee sauce, brownie bites, whipped cream and vanilla ice cream*

**Sticky toffee pudding**

*with toffee sauce and vanilla ice cream*

**Homemade chocolate brownie (VGN on request)**

*Rich, warm chocolate brownie served with vanilla ice cream and a salted caramel sauce*

**Selection of ice cream (GF)**

**Chef's cheese board**

*Selection cheddar, brie and blue served with celery, grapes and oatcakes*

*Why not try a glass of Château Haut Mouleyre 2019 (75ml) with your dessert? £ 5.95*

*Perhaps a delicious glass of Graham's tawny port (75ml) with your cheese £ 7.25*